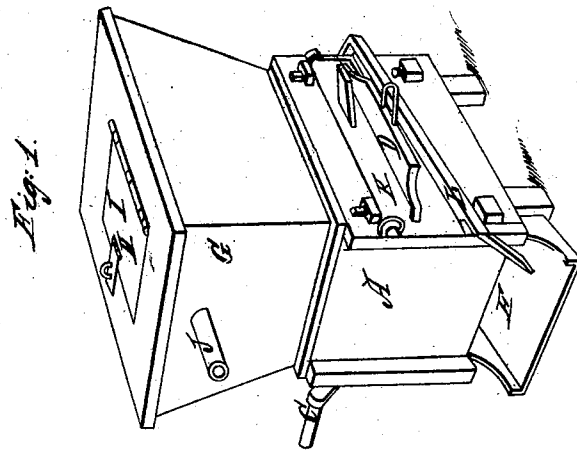


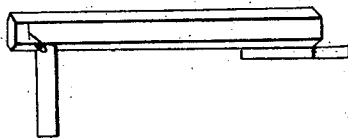
*J. Dimm,*  
*Fruit Masher.*

*N<sup>o</sup> 499.*

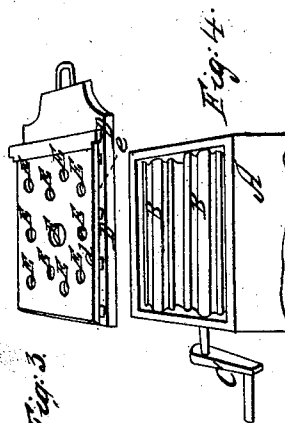
*Patented Dec. 1, 1837.*



*Fig. 2.*



*Fig. 3.*



# UNITED STATES PATENT OFFICE.

JOHN DIMM, OF GREENWOOD, PENNSYLVANIA.

MACHINE FOR STEAMING AND MASHING APPLES.

Specification of Letters Patent No. 499, dated December 1, 1837.

*To all whom it may concern:*

Be it known that I, JOHN DIMM, of Greenwood township, in the county of Juniata and State of Pennsylvania, have invented a new and useful Machine for Steaming and Mashing Apples for Distilling; which is described as follows, reference being had to the annexed drawings of the same, making part of this specification.

10 The nature of my invention consists in constructing a machine for steaming and mashing apples by making a rectangular box A Figure 1 of suitable size and strength, open at top and bottom, in which are placed  
15 two fluted rollers B B Fig. 4 meshing into each other for mashing the apples, whose gudgeons turn in the sides of this box A Fig. 1 one of which projects beyond the side of the box having on its end a crank C  
20 for turning the rollers. Above these rollers is a horizontal slide D Figs. 1 and 3 for sustaining the apples while being steamed. This slide consists of two boards D, d, Fig. 3 having perforated blocks placed between  
25 them so as to leave a space *e* for the circulation of steam which passes through apertures E E in the upper board and circulates among the apples. The slide is made wider than the box and passes through a rectangular opening in the side of the same and runs  
30 in grooves or on ways inside the box. Below the fluted rollers is placed an inclined board or spout F Fig. 1 for conveying the pomace to a receiver below; upon the before  
35 described box rests a hopper G Fig. 1 closed on the top except a small square aperture H for admitting the apples, which aperture is closed with a movable lid I. The pipe J  
40 Figs. 1 and 2 for conveying the steam to the apples passes through the side of the hopper and extends horizontally to the cen-

ter thereof, then turns down at right angles and enters an aperture of the same diameter in the upper or perforated board of the slide. On the side of the hopper directly  
45 over the rectangular opening for the slide, is hung by hinges a gate or valve K Fig. 1 for completely closing said opening. On the outside of the box under the slide there is a spout L for conveying the cider that may  
50 escape at the opening for the slide to the inclined board.

The apples to be converted into pomace for distillation are put into the hopper through the aperture in the top of the same  
55 and rest upon the perforated slide; steam is then let on which passes through the tube between the boards of the slide and rises through the perforations in the upper board thereof; and circulates among the apples  
60 until they are sufficiently steamed for the purpose required. The slide is then drawn partly out which causes the apples to fall upon the fluted rollers; these are then  
65 turned by a crank, by hand or other power. The apples being mashed or converted into pomace between them, which pomace is then conveyed by the inclined board or spout to  
70 a tub or receiver placed below it; from whence it is removed to the hogshead for fermentation previous to being boiled for distillation.

The invention claimed and desired to be secured by Letters Patent consists in—

75 The combination of the steaming apparatus with the mashing cylinders for mashing apples as above described.

JOHN DIMM.

Witnesses:

WM. P. ELLIOTT,  
WM. BISHOP.